



# PS TROUBADOUR

1956 International Grand Champion Steer

INTERNATIONAL LIVESTOCK EXPOSITION  
CHICAGO, ILL. NOV. 23 TO DEC. 1, 1956





**PS TROUBADOR, 1956 INTERNATIONAL GRAND CHAMPION STEER**  
over all breeds, Champion Senior Calf and Champion Shorthorn.  
Exhibited by Pennsylvania State University.



**PS Eilenmeere, 1956 International Reserve Grand Champion Steer, Champion Junior Yearling and Champion Aberdeen-Angus.** Exhibited by Pennsylvania State University.



**Tony, 1956 International Reserve Champion Junior Yearling and Champion Hereford.** Exhibited by Gene (pictured) and Billy Hawkins, Oakland, Illinois.



**PS TROUBADOUR**  
**International Grand Champion Steer**  
**1956**

**BRED BY CYRUS EATON  
ACADIA FARMS, NORTHFIELD, OHIO**

**RAISED AND EXHIBITED BY  
PENNSYLVANIA STATE UNIVERSITY  
UNIVERSITY PARK, PENNSYLVANIA**

**THIS CHAMPION 995 LB. SHORTHORN STEER  
WAS SOLD AT AUCTION TO THE  
GREENBRIER HOTEL, WHITE SULPHUR SPRINGS,  
WEST VIRGINIA, FOR A NEW ALL-TIME  
RECORD OF \$20.50 A POUND, FOR A TOTAL  
OF \$20,397.50**







# What it means to be Grand Champion



To the International Live Stock Exposition this year came a thousand steers, each an outstanding specimen of his breed. Among them a 14 month old Shorthorn calf PS Troubadour, just barely old enough to be eligible for competition.

Those who had seen Troubadour recognized him to be a youngster of great promise. They thought he had a good chance to win in his age group.

And he did! First Prize Shorthorn Senior Calf.

Then, in competition with the prize winners of the other breeds, he was chosen Champion Senior Calf of All Breeds.

Next, in competition with the older Shorthorns, he became Grand Champion Shorthorn Steer.

And so little Troubadour came to the final judging. His place it was to uphold the honor of the Shorthorn breed against the best of the Angus and Herefords. Seldom before had so small a contestant vied for the top honor.

But Troubadour won. And many experienced cattle men who saw him there that day said he was not only the best in this year's show, but the all-time best, the closest approach to the perfect beef animal ever shown.

That is as it should be.

The purpose of the International, as it is of all county and state fairs, and other live stock exhibits, is to stimulate improvement in the breeds. It isn't possible to see the improvement from year to year, but looking back over the years we can see a sure progression. And so it is not illogical to expect that this year's best should be just a shade better than the bests of years gone by. And by the same reasoning, we must expect that future years will produce yet greater steers.

For the progressive-minded breeder, there is no such thing as smug satisfaction. Always in his mind is the vision of the ideal type. All his life he will work toward its attainment. And his fondest hope is that his sons, and his sons' sons, will carry on where he leaves off.

Penn State Herdsman Dick Sour holds PS Troubadour, 1956 International Grand Champion Steer, as record-breaking auction sale begins.





Betty Royon with another Grand Champion Shorthorn from Acadia Farms, Acadia Primula 3rd by Calrossie Sportsman. Miss Royon is a director of the American Shorthorn Breeders' Association.

# The breeding of a Champion

*by Miss Betty Royon, Vice President  
Acadia Farms, Northfield, Ohio*

When Cyrus Eaton went about the building up of purebred and registered Shorthorn herds a decade ago on his Acadia Farms at Northfield, Ohio, and his Deep Cove Farms at Upper Blandford, Nova Scotia, he set a definite goal for the two establishments. His aim was the consistent production of sound beef breeding cattle of practical modern type, equally suited to work improvement as replacements in his own herds or as seed stock for the purebred and commercial herds of others.

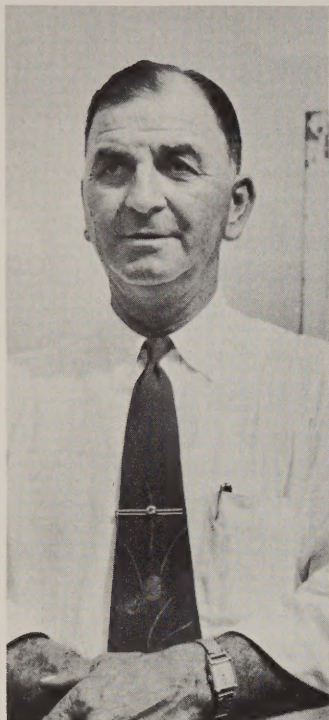
With the stress on grassland programs at both Acadia and Deep Cove, Mr. Eaton selected Shorthorns to stock his farms. A strong appeal was the breed's recognized ability to convert maximum quantities of grass and roughage, with minimum amounts of grain, into maximum pounds of quality meat, in minimum time. Gentleness of Shorthorn dispositions, the milking propensities of Shorthorn mothers, Shorthorn adaptability to widely varying conditions of climate and handling, were among other factors that carried weight.

The original foundations of the Acadia and Deep Cove herds were laid with the best females obtainable from the strongest herds in the United States, Canada and Scotland. Individuality and bloodlines have both been watched with meticulous care from the beginning. Basic to the breeding program has been the most painstaking selection of new herd sires, with insistence on intensification of already established strains and avoidance of violent outcrosses, in order to preserve hard-won uniformity. The latest addition to the stock-bull battery was made, for example, only after inspection of more than a thousand prospects, as well as their sires and dams, on two continents.

The combined Acadia and Deep Cove Shorthorn herds now number in the neighborhood of 400 head. During the grazing season, brood cows with their calves, heifers and herd bulls browse on spacious, well-shaded pastures supplied with clear, running water from spring-fed brooks. In wintertime, the herds are mainly housed in comfortable but economical open sheds of pole construction, where hay and silage are self-fed.

Because of the size of the two herds, a large number of young Shorthorn bulls and heifers go from Acadia and Deep Cove into other herds each year. Thus it was that Acadia Queen of Beauty 2nd passed into the possession of Pennsylvania State University at the 1955 Acadia Production Sale. A typical daughter of Acadia's senior herd sire, Calrossie Sportsman, the heifer was well forward in calf to Calrossie Troubadour, one of the younger Acadia herd sires, when she changed hands. How Professor Herman Purdy—teacher, judge and cattleman, par excellence—and his highly capable Penn State associates made history with PS Troubadour, the resultant calf, is told elsewhere in this book.





▲  
Dwight Griffith, vice-president and general manager of Acadia Farms.

Cyrus Eaton, Chairman of the Board of the Chesapeake and Ohio Railway, inspects a group of prize Shorthorn calves by Calrossie Sportsman at his Acadia Farms, Northfield, Ohio.



◆ Calrossie Sportsman, senior herd sire at Acadia Farms and grandsire of PS Troubadour, 1956 International Grand Champion Steer. Sportsman breeding first made its mark in International steer competition in 1954, when calves by his oldest son won the open inter-breed senior calf championship and the two top junior yearling prizes of the junior show.



▲  
Acadia Queen of Beauty 2nd, dam of PS Troubadour, as she looked when Pennsylvania State University bought her in the 1955 Acadia Production Sale.



▲  
Calrossie Troubadour, sire of PS Troubadour, the 1956 International Grand Champion Steer.



▲  
Kinellar Napoleon, top of the 1956 Perth, Scotland, Shorthorn Show and Sale, is the latest addition to the Acadia herd-bull battery.





# Raising a Champion

*by Herman R. Purdy, Professor in charge of Purebred Livestock,  
Pennsylvania State University, University Park, Pennsylvania*

Many individuals both man and beast have played an important part in the production of PS Troubadour, the 995-pound Shorthorn calf that was named 1956 International Grand Champion Steer over all breeds.

Long years of constructive breeding were required to bring about a mating that could produce an individual outstanding enough to be an International Champion.

Troubadour's mother, Acadia Queen of Beauty 2nd, is an outstanding individual. Royally bred, she inherits some of Scotland's most prepotent modern bloodlines from her sire, Calrossie Sportsman. Her mother, Queen of Beauty 111th, has years of constructive American breeding behind her, and is truly one of the great Shorthorn cows of the breed. When Pennsylvania State University purchased Acadia Queen of Beauty 2nd from Acadia Farms, she was mated to Calrossie Troubadour, another bull rich in the best of modern Scottish breeding.

You can well realize from this that Acadia Farms, Northfield, Ohio, have accumulated one of the great herds of Shorthorn cattle, and are carrying on a highly constructive breeding operation.

PS Troubadour was calved at Penn State on September 6, 1955. At birth, he was an outstanding calf—well balanced, stylish, thick and deep, with a leg squarely placed on each corner. We first decided to keep him for a bull. About October 1, however, he developed pink eye and, for about a month, didn't look too promising. It was during this time that we decided he should be castrated.

PS Troubadour was developed on his mother's milk. He never needed a nurse cow, although he was a heifer's first calf. His dam is a wonderful milker, and, at the present time, has an outstanding heifer calf nursing her.

I will leave the details of Troubadour's feeding to Richard Sour, who fed the steer. I might say, though, that our aim in caring for Troubadour was to do the job just a little better than anyone else would do it.

His feet were trimmed often. He was sprayed for lice every two weeks and washed once a week. Every morning at 5:00 a.m. Dick Sour gave him a mile walk.

PS Troubadour and his stall mate, PS Eileenmere, an Aberdeen-Angus steer, were shown at three shows and were champion and reserve champion at all three. The shows were the Ohio State Fair, the Eastern National Livestock Show, and the International. According to the records, there had never before been two steers that have been champion and reserve champion at three major shows.

Pennsylvania State University feels fortunate to have had a part in the production of the 1956 International Grand Champion Steer. Yet, as I have mentioned before, no one person can take much credit for his production, for the credit rests more on the accumulation of many years of constructive breeding and management.

The money that PS Troubadour brought will be used toward improving the Shorthorn herd at the Penn State University.

- a. A group of Shorthorn heifers graze in front of Penn State's Beef Barns.
- b. The Beef Cattle Barn at Pennsylvania State University.
- c. Cyrus Eaton of Acadia Farms and Herman Purdy of Pennsylvania State University, at left, look over a class of Shorthorn heifer calves with the 1956 candidates for the Penn State judging team. The Penn State team is one of a number of collegiate groups who visit Acadia for practice judging each year.
- d. Herman Purdy, Professor in charge of Purebred Livestock, Pennsylvania State University, Dr. W. L. Henning, Secretary of Agriculture, Commonwealth of Pennsylvania, Glenn Kean, Acting Head of Animal Husbandry, Pennsylvania State University, and Richard Sour, Herdsman, Pennsylvania State University, with PS Troubadour, the 1956 International Grand Champion Steer.





# Feeding a Champion

*by Richard Sour, Herdsman*

*Pennsylvania State University, University Park, Pennsylvania*

From the moment PS Troubadour, our 995-pound dark-roan Shorthorn calf, was crowned king of the beef cattle world at the 1956 International Live Stock Exposition, a repeatedly asked question has been, "When was Troubadour put on feed?"

Actually calves at Pennsylvania State University are started on a feeding program as soon as they are old enough to utilize grain, normally 10-12 weeks of age. Troubadour was no exception.

Many people have the misconception that there is something mystic about the feeding program of a champion. The rations used to develop this Shorthorn calf very definitely discourage that theory.

During the period Troubadour was nursing his mother, he was creep fed a ration consisting of equal parts, by measure, of cracked corn, crimped oats, rolled barely, and one half part bran. This was a dry ration to which he had access at all times. When he was approximately six months old, another part, by measure, of cooked barley and beet pulp plus a small amount of molasses was added to increase the palatability of the feed. As you will note, no protein supplement was fed until the steer was weaned from milk when he was ten months old, at which time he daily consumed from 1½ to 2 lbs. of linseed meal and calf starter. This ration remained basically unchanged throughout his feeding period until six weeks prior to the International Live Stock Show.

At this particular time it was felt the calf was carrying sufficient finish and that the major concern was maintaining his smoothness and mellowness. The ration was altered to include 4 parts, by measure, of rolled barley, 2 parts crimped oats, 1 part corn, 1 part bran, 1 part beet pulp, and a small portion of molasses and corn silage as an appetizer. From the standpoint of roughage, Troubadour had practically unlimited access to timothy or light mixed alfalfa—timothy hay until the last six weeks when his hay consumption was lowered to maintain his trimness.

Equally as important as the feeding program are sound management practices. One form of management felt to be a specific contribution to his development was exercise. In addition to his being turned into a grass lot each night, he was walked approximately a mile each morning before being fed. The purpose of more strenuous exercise than normally expected is that it would develop a firmer finish, more muscular growth, and maintain a more vigorous appetite.

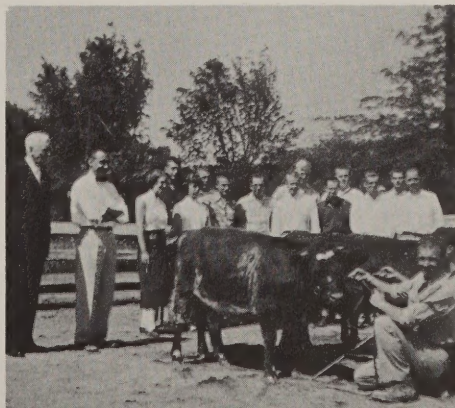
PS Troubadour was always an outstanding calf, so it was gratifying to have his merit recognized at the International by the competent and world famous livestock judge, Dr. A. D. Weber, Dean of Agriculture of Kansas State College.

A fitting climax to a champion steer's coronation is establishment of his monetary value on the auction block. In style befitting PS Troubadour's International Grand Championship, he was auctioned off to The Greenbrier Hotel, White Sulphur Springs, West Virginia, for the all time record price of \$20.50 per lb., or a total of \$20,397.50.

a.



b.



c.





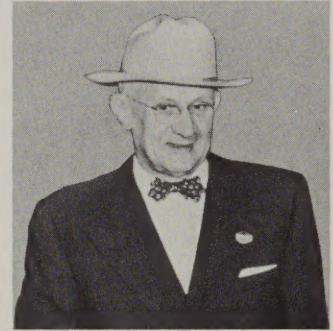
# Picking the Grand Champion Steer

*by Dr. A. D. Weber*

*Dean of Agriculture, Kansas State College*

*Manhattan, Kansas*

Dean A. D. Weber, leading livestock authority who has judged the International Steer Competition for nine consecutive years.



The Grand Champion steer is selected as the closest possible approximation to the ideal among animals exhibited at the International Live Stock Exposition. The concept of this ideal steer does not originate in the mind of a judge, irrespective of who he is or where he officiates. Instead, steer judging standards are still being evolved on farms, ranches, livestock markets and agricultural experiment stations, in feed markets, packing plants and butcher shops, and even in kitchens and dining rooms.

Through the years these standards have undergone significant changes. For example, at the first Smithfield Stock Show in London in 1798, every steer shown was over six years old; while at the International steer entries are now limited to animals under two years of age.

A judge is expected to recognize changing trends and reflect them in the steer he picks for the Grand Championship award. It is his job to evaluate the needs of both the producers and consumers. Particularly is it in the consumers' interest that production factors as well as carcass grade factors be considered. For it is only through making maximum utilization of grass, roughages or feed grains that consumers can be provided with more beef and better quality at a lower cost.

In this connection it is especially important that both producers and consumers understand clearly that not all beef cattle production factors are dependent upon or associated with beef carcass grade factors. Such things as gaining ability, feed handling capacity, ruggedness and constitution are not seen in the carcass. Yet factors such as these are primary requisites for the efficient conversion of materials unsuited for human consumption into good quality nutritious beef, which is the basis of the high standard of living enjoyed by countries where meat is an important part of the diet.



PS Troubadour shows off for a group of admiring fans in his special King's Row stall after winning the 1956 International Grand Championship and selling for the all-time record price of \$20.50 per lb. for a total of \$20,397.50. The 995-lb. Shorthorn calf was purchased by The Greenbrier Hotel, White Sulphur Springs, West Virginia.

Radio reporters quickly moved in to interview Penn State Professor Herman Purdy, Judge A. D. Weber and Penn State Herdsman Dick Sour just after Dean Weber awarded the Grand Championship rosette to PS Troubadour at the 1956 International Live Stock Exposition. Dean Weber characterized the 1956 steer competition as a "strong show all the way through," and praised Penn State's winning Shorthorn steer as an "extremely thick, meaty, well balanced individual."





# The Buyer sets the Standards

by *L. R. Vear, National Representative*

*Hotel and Restaurant Sales Division, Swift & Co.*

The heading of this article refers to the cattle buyer who is actually the servant of that larger and more important group—the consumers of the nation.

Not too long ago . . . cattle “just grew,” and the end result was no “Troubadour.” These cattle weren’t much more than a bag of bones and a hank of hair . . . with a hide and a pair of horns thrown in for good measure. There was plenty of meat but it was far from being scientifically fed so as to have tenderness. In many instances a so-called steak from any of these bovine delinquents could probably have been the era’s substitute for shoe leather.

Today, beef animals create a vastly different picture. To put it in the modern vernacular “they have to be tender juicy morsels . . . well stacked in just the right places.”

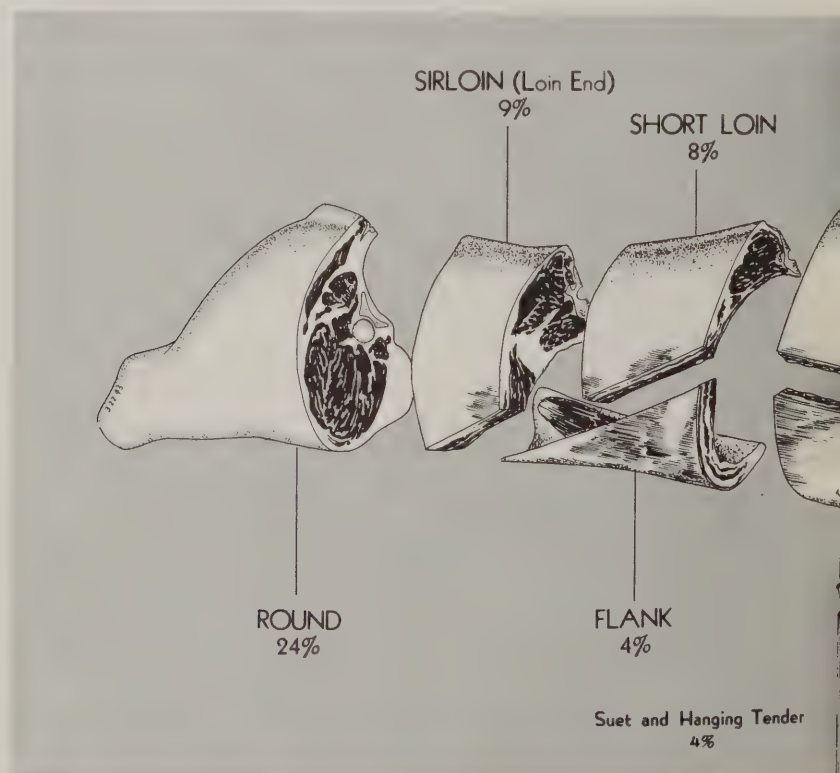
Hotels, restaurants, gourmets and the pretty American housewives have made up their minds that they want high quality “tender as butter” meat, and prefer steaks and roasts.

The problem then of the cattle buyer is to set his standards so that cattle purchased will meet this demand. By paying a premium in price for properly fed, highly bred cattle, the stock raiser is encouraged to breed and feed better beef.

Livestock producers have developed strains of beef cattle that have bulging rounds, thick



L. R. Vear, National Representative,  
Hotel and Restaurant Sales  
Division, Swift & Co.



The buyer visualizes even the greatest of  
Grand Champion steers as choice cuts of beef.



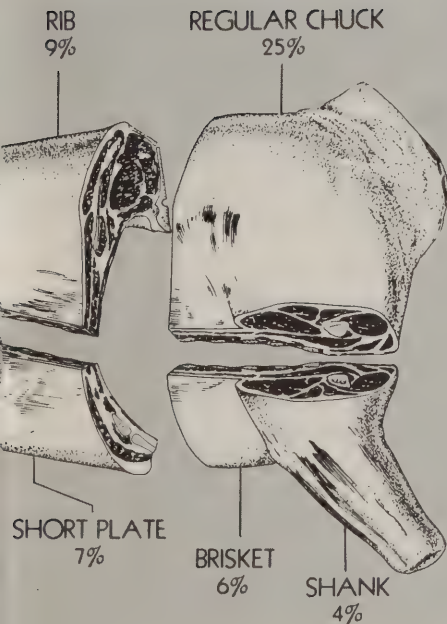
blocky ribs, and loins with plenty of red meat. They are then grain fed for a lengthy period to give them the proper amount of marbling and quality for succulence and tenderness. In setting these standards consumers have also created a slight economic problem.

Rounds, ribs and loins make up approximately one-half of the dressed beef carcass weight. But because of lesser demand for the other cuts these three have to account for about 70 per cent of the carcass monetary value. Of course, the best answer to this would be to raise cattle that had no flanks, front legs, briskets, or neck and heads. But genetics eliminates this Utopian idea in a big hurry. Instead, the buyer looks for a short legged blocky animal with all of the attributes mentioned above.

We have had to "buy" cattle to satisfy consumers' demands . . . and PS Troubadour is the current pattern.

Fortunately, consumers' demands for good beef are not a changeable thing so the buyer does not have to change his standards. Customers express their ideas to the dining room operator; he in turn relays these messages to his meat packer; the packer passes these requirements on to his buyers in the stock yards; and the producer of livestock goes all out to produce beef cattle to meet what has now become a defined set of standards.

Quite a circle . . . the gourmets and the pretty American housewives are not only nice people to know . . . they are very important people. Therefore, buyers are constantly striving to buy cattle which will meet their standards to please the most important people in the world, "our customers".



From the rear view of PS Troubadour can be seen the fullness of rear quarter, the length of loin, and the depth of twist and flank of the sensational Shorthorn steer that won the 1956 International Grand Championship over all breeds.



# The Greenbrier . . . long famous for fine foods

*By E. Truman Wright, V.-Pres. and General Manager  
The Greenbrier, White Sulphur Springs, West Virginia*



E. Truman Wright, vice-president and general manager of The Greenbrier Hotel, and purchaser of PS Troubadour, the 1956 International Grand Champion Steer.

That PS Troubadour will end his days tickling the palate of Greenbrier gourmets is indeed a fitting finale for the grand champion of all steers, for this famous spa has long been noted for excellence of cuisine.

The history of The Greenbrier, a 178-year old resort whose existence virtually spans the national existence of our country, contains many accounts that denote feasting has always been one of the favorite pastimes of visitors to the White Sulphur Springs.

I am sure that even in the early days The Greenbrier bought the finest beef to be had. But I am equally sure that the finest fat steers raised in those days fell far short of the choice and prime carcasses that hang in our cold room today.

The quality of beef has been improved tremendously through the years. Our purchase of the Grand Champion and also of a prize carload of steers at this year's International is a tribute to the breeders whose efforts have brought about this change. It is our "thank you" to the entire livestock industry for making possible the superb meats that are on our menu every day.

When Troubadour and these other prize-winning steers reach our kitchen, they will be prepared for the table under the direction of one of the world's great chefs.

Herman Rusch, a statuesque Swiss, will tell you he "took up" cooking because he likes to eat! And so began the career of one of the outstanding men in the culinary profession.

Now world famous, he holds the Grand Prix at the National Culinary Exposition in New York City, the Medal of the French Government, the Medal of the Culinary Federation and the Medal of the Academy of France. He is also Chairman of the Chef de Cuisine Association, honorary member of the International Academy of Chefs, London, and a member of the Academy of France.

He received the 1956 Debands Award as Culinary Man of the Year and, more recently, was selected to direct the feeding of the United States Olympic Teams in Australia.

The State Banquet he prepared for President Eisenhower and his guests, Prime Minister Louis St. Laurent of Canada and Mexican President Ruiz Cortines, during the three-country conference held at The Greenbrier last March, was not the first such grand occasion for him. He has been "at the helm" for similar affairs in Stockholm, Cairo and Rome.

So PS Troubadour, Grand Champion Steer at the 1956 International Live Stock Exposition will be in capable hands. Greenbrier guests are in for a treat!





Champion carload lot of Shorthorn Steers, bought by The Greenbrier Hotel at the 1956 International Live Stock Exposition in Chicago.

↑  
 PS Troubadour, sensational 995-pound Shorthorn steer that brought the all-time record price of \$20.50 a pound, or a total of \$20,397.50, at auction after being named 1956 International Grand Champion Steer, the most coveted award of cattledom. From left to right: Professor Herman R. Purdy of Pennsylvania State University, exhibitor of the winning steer; Allan C. Atlason, Secretary of American Shorthorn Breeders' Association; E. Truman Wright, Vice President and General Manager of The Greenbrier Hotel, White Sulphur Springs, W. Va., buyer of the steer; Betty Royon, Vice President of Cyrus Eaton's Acadia Farms, Northfield, Ohio, breeder of the steer; Dick Sour, PSU herdsman; Dwight Griffith, Vice President and General Manager of Acadia Farms.



# Shorthorn Cattle . . . The Cosmopolitan Breed

*by Allan C. Atlason, Secretary  
American Shorthorn Breeders Association  
Union Stock Yards, Chicago, Illinois*

Allan C. Atlason, whose infectious enthusiasm for the Shorthorn breed is a byword in beef cattle circles.



The evolution of Shorthorn cattle, under the skilled guidance of the master breeders, has always emphasized utility of purpose and production of animals profitable to all segments of the beef cattle industry. How wonderfully they have succeeded is demonstrated by the patterns of perfection displayed by Shorthorn breeders at the leading fairs and expositions . . . practical, living models as modern as today's new cars!

With beef as the ultimate aim, Shorthorn breeders have constantly striven to maintain size, vigor and substance in their cattle . . . have kept them structurally sound . . . through selective breeding, have maintained and further improved the good-doing qualities that have always been associated with the Reds, Whites and Roans, and made them the leaders and top-gainers in feeding comparisons everywhere.

Not only have Shorthorns led all the way on gaining ability, but they have been able to do it on less feed per pound of gain . . . a profit factor tremendously important in view of the vast quantities of grain converted yearly into beef.

Shorthorns are the largest and heaviest of the three principal beef breeds. Their wide adaptability to all climatic conditions and terrain, along with their economical beef-making ability, has been responsible for the fact that they out-number the other breeds in world numbers. They are truly the "cosmopolitan beef breed". Their popularity is ever-increasing wherever beef cattle are grown, and their future is unlimited, because they are practical and sound.

Originating in Durham County, England, in 1700, nurtured in the vigorous climate of Scotland, and brought to this country about 175 years ago, the Shorthorn breed today, with its weight-for-age advantage, gentle disposition, and the ability of the cows to raise calves to heavy weaning weights, is meeting with popular acceptance from the rancher who sells the calves off the cows in the fall. These calves command premium prices, because the feeder knows they will put on ten pounds a month more beef (up to 150 pounds more in a twelve months feeding period) than any other breed . . . and with less feed. Finished Shorthorn steers sell at the top of the market, because packer-buyers know they yield well and carcass quality is unsurpassed. This was dramatically demonstrated by the recent carcass contest



at the International Live Stock Show, where Shorthorns were made Reserve Champion over all breeds and had the most uniform display.

The purebred breeders fashion the tools of the trade and, through their concentrated effort, the breed has been maintained at peak performance. The genes of the leading sires of the day gradually sift down through the commercial Shorthorn enterprises to create the profitable cattle required.

That Shorthorn breeders have successfully produced the preferred type is best demonstrated in the interbreed competitions—not only in the great feeder shows of the West—but at the International, where Shorthorn steers have won the Supreme Award five times in the past twelve years, in addition to winning the Reserve Championship four times during the same period.

The Shorthorn fraternity is proud to recognize PS Troubadour as one of the greatest champions of all time, and to salute Acadia Farms and Cyrus Eaton, his breeder, as well as Pennsylvania State University, his fitter and exhibitor.

The Shorthorn Lassie Queens watch approvingly as Miss Betty Royon, Herman Purdy (holding cup) and Dick Sour reward PS Troubadour from the Lord Elgin Trophy that he won as the 1956 International Grand Champion Steer.





# International Grand Tour for International Grand Champion

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Human celebrities are often accorded the distinction of a triumphal tour. PS Troubadour, the sensational 995-lb. Shorthorn calf that was crowned International Grand Champion Steer over all breeds at the International Live Stock Exposition in Chicago on November 27, 1956, is such a personable bovine that he is going to borrow a page from the human book.

It all started after the tense and thrill-packed International auction sale on November 29, when PS Troubadour was purchased by The Greenbrier Hotel of White Sulphur Springs, West Virginia, after a fierce bidding duel that ended at the all-time record price of \$20.50 a pound, for a total of \$20,397.50. There was immediate and spontaneous demand from a number of animal husbandry professors for personal appearances by PS Troubadour at their universities and colleges, so that their students could see what constitutes beef cattle perfection.

On December 14, PS Troubadour made his debut on network television, and was seen by 30,000,000 people in the United States and Canada, when Edward R. Murrow took his "Person to Person" cameras to Acadia Farms, home of famed Cleveland industrialist Cyrus Eaton, breeder of the prize Shorthorn steer. Hardly had the program ended before urgent new invitations began pouring in for PS Troubadour to appear up and down the countryside. In response to these requests, a comprehensive tour was arranged for the International Grand Champion.

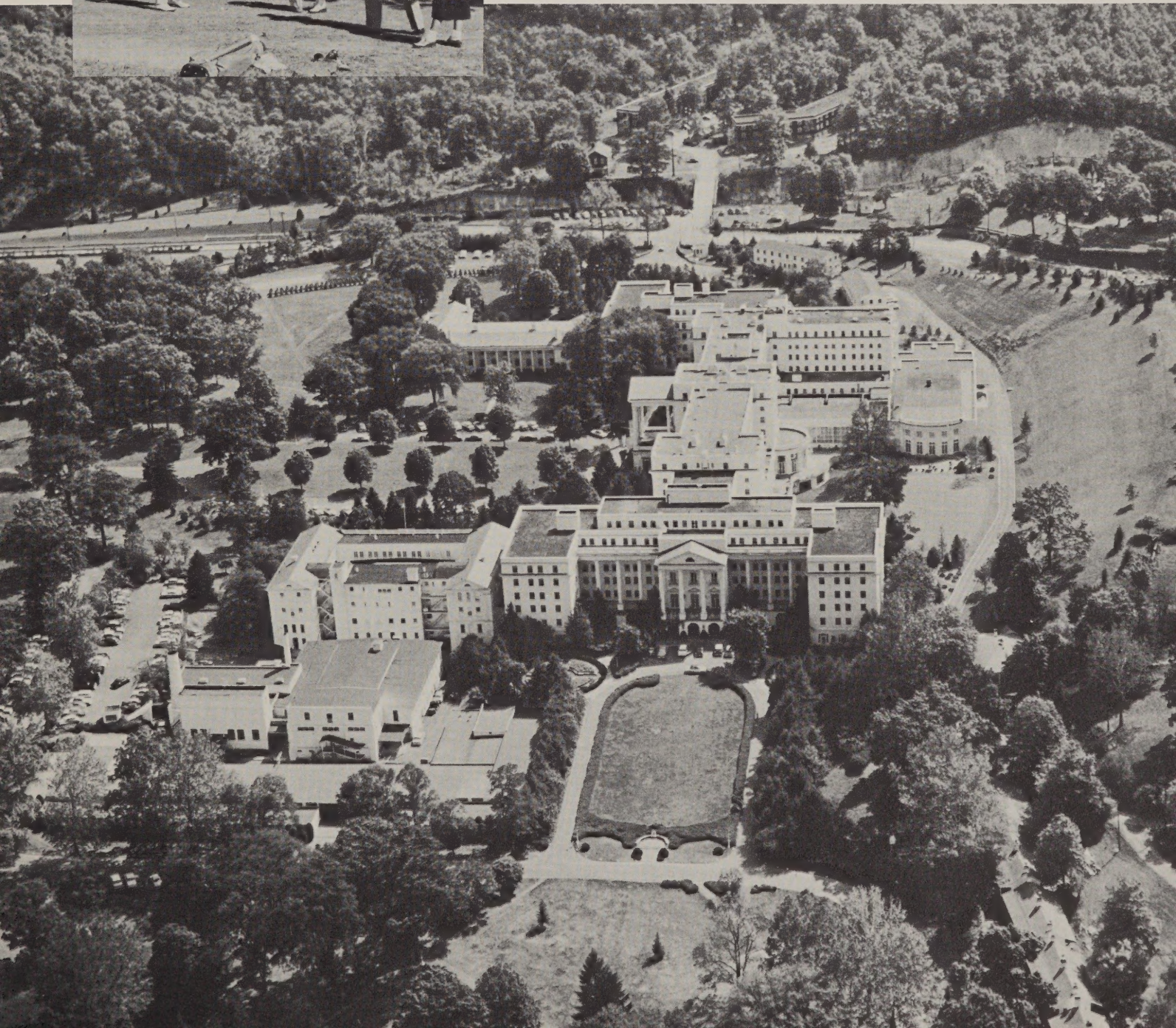
Educational in purpose, international in scope, the Grand Tour of the Grand Champion ranges over a broad area, including Guelph, Ontario, the home of Ontario Agricultural College, to Pennsylvania State University, the former home of PS Troubadour. Throughout his journeys, the appealing little Shorthorn will win countless friends, both professional and amateur. Not the least to sing his praises will be those fortunate people in the dining rooms of The Greenbrier Hotel who will be able to enjoy PS Troubadour in his finest form, namely the best beef that man is able to produce.





# *The Greenbrier*

WHITE SULPHUR SPRINGS, WEST VIRGINIA







## **A FEELING OF GRACE AND LEISURE**

The Greenbrier, nestled high in the Allegheny Mountains of West Virginia, preserves a gracious way of life that has persisted here as it has in few places in our restless, modern world. Whether it be the superb facilities for sport, with golf pre-eminent, the excellence of the food, or the pleasant, thoughtful service of an attentive staff, a holiday at the Greenbrier offers an experience not soon to be forgotten.

The Chesapeake and Ohio Railway Company, owner of the Greenbrier, provides with its fleet of fine streamlined trains a fast overnight service from most eastern and midwestern cities to the gates of the hotel.